

VERMONT FEDERAL
CREDIT UNION presents

SEVEN DAYS

MENU & EVENT GUIDE

APRIL 22-MAY 1, 2016

vermont

RESTAURANT
week

vermontrestaurantweek.com

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www.citymarket.coop

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RESTAURANT WEEK 2016

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52 Seymour St.
Middlebury, Vermont
(Inside Danforth Prosecco Workshop)
(802) 768-0098

Thursday, Friday, Saturday 1-6pm
Sunday 11:00am-5:30pm
middlebury@whistlepig.com




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FARM PLATE PRODUCER BREWER

Thank you for supporting
Vermont's local food economy.



FOR FOOD EVENTS AROUND THE STATE VISIT VERMONTVACATION.COM

VERMONT FEDERAL
CREDIT UNION presents

SEVEN DAYS

vermont
RESTAURANT
week

APRIL 22-MAY 1



TO BENEFIT

Vermont Foodbank

VERMONT FOOD BANK

**get
out
and
dine
out!**

Ladies and gentlemen, it's time to loosen your belt buckles — the foodie event of the season is here! For 10 days, more than 100 restaurants in Burlington, Barre, Montpelier, St. Albans, Rutland and beyond will offer special prix fixe menus at one of three price points — \$25, \$35 or \$45 per person — depending on the fare. These carefully priced three-course meals please palates and wallets alike. The best chef's entry has to be at Tryhard's, which will host a special event. Vermont Restaurant Week isn't just about enjoying great food and wine; it's also a celebration of the state's local food scene, strong food, local systems and award-winning chefs who strive to use local ingredients in creative ways.

seamless cuisine. Seven more, too, for an array of foodie fun. The Vermont Foodbank. Tables and special events fill up fast, so make your reservations early! Start planning your appetizing adventure at vermontrestaurantweek.com.

History to give? Donate to the Vermont Foodbank — the backbone of Vermont's food security. Every dollar you donate 10 percent of sponsorship fees and 100 percent of event donations to the Vermont Foodbank — but we need your help to host our 2015 event! Last year, with your help, we raised more than \$10,000 for the Vermont Foodbank. This year the Vermont Community Foundation will, once again, match our donations up to \$10,000. Please help us come it all. Vermonters with healthy local food.



Want to make a donation?

- Donate at vermontrestaurantweek.com or make a donation at any Vermont Restaurant Week event.
- Shop at City Market/Duane River Co. op! The Vermont Foodbank is a 40 percent partner in the co-op's Rally for Change program, which encourages customers to round up their total at the register. Shop by and round up!

vermont
creamery

PIONEERING
Artisanal
Cheeses



SUPPORTING
Family
Farms



Join Vermont Creamery and become part of the B the Change team: people using business as a force for good. Join us at B the Change event.

www.vermontcreamery.com



**DRINK
GOOD
CIDER.**

**WE'RE TALKING NEVER
FROM CONCENTRATE. NO
ADDED SUGAR. NATURALLY
GLUTEN-FREE. CRISP AND
CLEAN AND REFRESHING.**

**CITIZEN
CIDER**

AVAILABLE (ALMOST) EVERYWHERE.
Or visit our tasting room located at
316 Pine Street in Burlington

SPECIAL EVENTS SCHEDULE

★ THURSDAY, APRIL 21

Foodies get the first bite at this **exclusive tasting event** where select chefs preview select items from their Vermont Restaurant

THIS
MAY
EVENT

Week menus. Guests vote on their favorites, and deserving chefs take home the prize for "Best Bite." Shawn Lipenski from Velvet Catering and Events emcees the show. Proceeds benefit the Vermont Foodbank.

Thursday, April 21, 7-9 p.m., Alpher Ground Ballroom, 2016 Williston Rd., Burlington. Limited tickets available. \$35 adv./\$70 at the door. highergoodnessinc.com



TRIVIA
CONTEST

Culinary Pub Quiz

★ TUESDAY, APRIL 26

Compete for prizes in seven rounds of food & trivia hosted by *Seven Days* and Top Hat Restaurant. Limited space. **Pre-registration at vtriviatrust.com/quiz is required.**

Thursday, April 26. Doors open at 6 p.m. Trivia 6:30-9 p.m. Nicky's, 189 Main St., Burlington. Info, 802-477-1.



PHOTO: MICHAEL D. COE

Feeding Frenzy

★ ALL WEEK LONG!

Foodies compete against one another in a statewide Instagram scavenger hunt. The challenges will be announced at the start of Restaurant Week and the participants will have until Thursday, April 28, to complete the tasks. The winner will receive two tickets to the Vermont Brewers Festival, two tickets to the Vermont Christmas Folk Festival and an overnight stay and brunch for two at the **Stilton**. More details to come at vermontrestaurantweek.com



VERMONT RESTAURANT
WEEK
APRIL 22-MAY 1

THE PHOTOGRAPH



The Dish: Farming in the Time of Climate Change

★ WEDNESDAY, APRIL 27

Vermont's weather is ever-changing in wild, unpredictable ways. Long-term meteorological trends show the state becoming warmer and wetter. **How will farmers adapt to the ever-changing weather and keep food growing through fast-shifting weather patterns?** How will these changes ripple through the distribution chain — and how will they affect what Vermonters eat in restaurants and institutions and at family tables? Join a panel of local experts for a lively discussion on the challenges and rewards of growing food in a changing climate — now and into the future.

Experts include:

- Andy Jones, Intervale Community Farm
- Joshua Franklin, UVM Extension
- Jo" Jones, Vermont Hydroponic Produce/Upper Valley Produce
- Eleanor Tyson, Green Mountain College

CASEY
TALKS

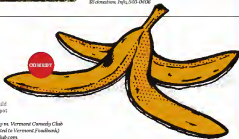
Wednesday, April 27, 5:00-7 p.m. Archaist, 400 Pine St., Burlington, VT
Reservations: bit.ly/503-0406

Belly Laughs

★ THURSDAY, APRIL 28

Laughter is a proven way to burn calories. That's not a joke — it's a fact! Join members of Vermont Comedy Club's professional and improv comedy troupe as they perform a **food-themed improv show** using their sharp wit to tell fast-paced and hilarious scenarios on the spot.

Two shows: **Thursday, April 28, 7 & 8:30 p.m.** Vermont Comedy Club
101 Main St., Burlington, \$30-\$60 (donated to Vermont Foodbank)
Reserve your tickets at vermontcomedyclub.com



FIND FOODIE
EVENTS
vermont
restaurant
week.com

MENU GUIDE



Menus in this section will be offered April 22-May 1 unless otherwise noted. Some are abridged for space. Reservations are recommended for all. For the latest information, visit vermontrestaurantweek.com.



New participant in 2016

RESERVATION PLANNER

	1ST RESTAURANT CHOICE	PAGE #	2ND RESTAURANT CHOICE	PAGE #	RES. TIME
Fri, April 22					
Sat, April 23					
Sun, April 24					
Mon, April 25					
Tue, April 26					
Wed, April 27					
Thu, April 28					
Fri, April 29					
Sat, April 30					
Sun, May 1					



VERMONT FEDERAL
SEVEN DAYS



APRIL 22-MAY 1

Let's devour hunger together!

The **Vermont Community Foundation** is proud to once again match total donations up to \$5,000 made to the **Vermont Foodbank** during **Restaurant Week**.

DONATE NOW
VERMONTRESTAURANTWEEK.COM



Since 2012, the Common to Foundation has awarded more than \$2.6 million in grants through its **Feed and Farm Initiative** to help connect all Vermonters with healthy local food. Learn more at vermontcf.org/feedandfarm

HEY VERMONT, MEET YOUR NEW B.F.F.!

(Best Foodie Friend)



Vermont Restaurant Week coincides with publication of 7 Nights: **The Seven Days Guide to Vermont Restaurants & Bars**, available free throughout the year at hundreds of locations around Vermont.

[illegible]

Browse menus and events on your phone, tablet or desktop at:
vermontrestaurantweek.com

26 The Square, Bellows Falls, VT 05601-7450

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www.elsevier.com/locate/jmb

Congressional staff will be alerted to the presence of the

Ferre Diabatto

For more information, visit us at www.pearsoncmg.com

gongxiangshi

© 1999 by John Wiley & Sons, Inc.

above 1000 m, based
on additional data

She's a well-chosen, mouthy, mean

correspondence



36 Main St., Warfield, N.H. 03448

Closed Sundays and Mins. Ave.

For Vermont Restaurant Week,
Blue Moose will offer a four-course menu
including choice of appetizer, salad or vegetable,
choice of pasta, choice of land or sea entrée,
and dessert.

587

BLUE MOOSE
BISTRO
Italian Restaurant



VERDINE'S RESTAURANT
APRIL 22, 2014

BRAINTLEBORO/OKEMO VALLEY



**FIND FOODIE
EVENTS**
weekend
restaurants
week ends

2

TELL THE
WORLD HOW
GREAT VERMONT
TASTES!



Tag your
tweets and
Instagram
pics with
#vtrw



Like us on
Facebook and
mention us in
your posts!



duo Restaurant

131 Main St., Brattleboro, 554-4441

FIRST COURSE OPTIONS

Seasonal Soup

Winter Greens

Local mixed greens, candied pecans,
roasted apples, blue cheese,
seasonal life, white balsamic

Warm Everts

Grains, earthy, aged cheeses,
braised wild game

SECOND COURSE OPTIONS

Lamb

Locally raised, perfect beer-braised
lamb, Moroccan couscous,
wild-asparagus stracciatella

Mushroom Croquette

Smoked mushroom, nutmeg, foie gras,
and duxelles. Brussels sprouts

Vermont Beef

Potato, parsnip, garlic, onion soup,
Duxelles, brisole

Salmon

Pan-seared salmon, black berries,
brussels sprouts, parsnip puree,
charred leaf, root vegetable

DESSERT OPTIONS

Apple Walnut Cake

Warm apple cider, caramel,
whipped cream

Pearson Butter Semifreddo

Chocolate cream,
caramelized pecans

\$30

duo
RESTAURANT

Fireworks Restaurant

79 Main St., Brattleboro, 244-2072

FIRST COURSE OPTIONS

Deconstructed Bruschetta (for Two)

Assort of whole grain, fig, tomato, warm goat cheese, oil, grilled bread

Kinetic

Butternut squash, local honey, nuts, fresh mozzarella, pea shoots

Local Field Greens

Roasted beets, spring asparagus, grilled artichoke, candied walnuts, ricotta, olive

SECOND COURSE OPTIONS

Crosciantella Pasta

Cheesecake, baby green peas, lemon, garlic, Parmesan

Brick Oven Pizza

Wild mushrooms, caramelized onion, garlic, arugula, balsam, lemon, truffle oil

Mac's Spaghetti With Mussels

Chard, green onions, cream

DESSERT OPTIONS

Espresso Crème Caramel

New York Cheesecake With Fresh Berries

Warm Roasted Pear

Apple, walnuts, cinnamon, mascarpone

\$30



Hazel

75 Elliott St., Brattleboro, 559-1082

Cloud Mending

FIRST COURSE OPTIONS

White Bean Chili

Cumin bread

Spinach Salad

Goat cheese, cranberry, balsamic reduction

Greek Salad

SECOND COURSE OPTIONS

Pastusai, Swiss and Chutney on Rye

Pasta

Pizza

Shred fresh tomatoes, fresh mozzarella, garlic, balsamic reduction

BBQ Combo Plate

Three ribs, three wings, two sides

DESSERT OPTIONS

Tiramisu, Key Lime Pie or Mixed Berry Pie

\$30

hazel

Peter Havens

22 Elliot St., Brattleboro, 247-8822

Cloud Mending and Picking

FIRST COURSE OPTIONS

Scout de Joux, Garden Salad

or

Cheese Salad

Romaine lettuce, house-made cheese dressing, cucumber, warm duck confit

SECOND COURSE OPTIONS

Pan-Roasted Duck Breast

French green lentils, caramelized apple, sautéed spinach

Tiram Amalfitano

Pan-seared rainbow trout, brown butter, almond sauce,
mushrooms or sea scallops, asparagus

Housemade Fettuccine Primavera

Potatoes, herbs, sauce

10 Cheese Grilled Ribeye

Blue cheese butter, truffle, caramelized potatoes, kale, ricotta

DESSERT OPTIONS

Cheese from our menu.

\$40

PETER HAVENS





Superfresh! Organic Café

30 Main St., Brattleboro, 878-3751

Closed Tuesday

\$20 ALL DAY LUNCH BOUNCE

FIRST COURSE OPTIONS

Open-Baked Prices

Mushroom Poté Mori Roll

Veggies, avocado,
mushrooms, cream sauce

Soup of the Day

SECOND COURSE OPTIONS

Palafind Wrap

Alto de palafind "Salad"
avocado, zucchini, homemade
couscous "biscuits" sauce

Southwest Breakfast Wrap

Black beans, a leptoque spread, cornish
chicken, avocado, salsa, sautéed
avocado, zucchini, cilantro salsa

Breakfast Bowl

Corn and leptoque of day, sautéed
avocado, avocado, cornish chicken,
mushrooms, zucchini, cilantro salsa

DESSERT OPTIONS

New Chocolate of the day

Carrot Cake

Mango Beet Cake

Chocolate avocado
cream frosting

\$30 DINNER

FIRST COURSE OPTIONS

Golden Myle Superfood
Hot Chocolate,
Probiotic Ginger Ale

FIRST COURSE OPTIONS

See \$40 menu

SECOND COURSE OPTIONS

Baked & Covered Beets
The "sauté" green and leptoque offering,
pasta and seasonal produce, covered
with chocolate avocado cream
dips, cheese, topped with red cabbage,
chicken, onion, avocado and sprouts

New Pad Thai

Kale and mushroom noodles,
Thai coconut sauce, veggies, avocado,
cucumber sprouts

DESSERT OPTIONS

See \$20 menu



The Tavern Restaurant

895 Putney Rd., Brattleboro, 244-3293

Closed Sunday and Monday

\$20 LUNCH

Available from 11 a.m. to 3 p.m. during Restaurant Week
are appetizers and one entree at budget prices

\$30 DINNER

FIRST COURSE OPTIONS

Noodles

Corn chips, house chili, sweet corn
chicken, sautéed leptoque,
cucumber, onion, pasta de gaila

Mussels

Sautéed with white wine, pasta
sauce, sautéed with house pasta
sauce, onion, avocado and sprouts

Fried Brussels Sprouts

Belgian style, crisp bacon

SECOND COURSE OPTIONS

Turkey Meatloaf

Our famous house-made meatloaf,
mashed potatoes, seasonal vegetable

Redhead or Shrimp Tacos

Two flour tortillas filled with
choice of fish or shrimp, with
choice of cream, pasta de gaila and
Asian slaw, served with a side of
sautéed black beans

Turkey Spicy Chicken

Sautéed chicken and corn,
sautéed chicken with peppers in
creamy tomato sauce, tomato sauce

DESSERT OPTIONS

White Chocolate Cheesecake

Raspberry sauce

Flourless Chocolate Cake

Alto made

Ginger Citrus Biscuits

Coconut cream



Not a real deal!
With a View



Whetstone Station Restaurant & Brewery

36 Bridge St., Brattleboro, 450-2344

FIRST COURSE OPTIONS

Ported Brisket

Port, cheese, dill, onion

Housemade Pub Chips

Whetstone House (Delicious)

Hand Cut Fries

Onion, Parmesan

Small Caesar Salad

Parmesan, croutons

SECOND COURSE OPTIONS

Beer Brined Grilled

Port, onion, dill

Black Bean Salad

Onion, croutons

Black Bean Salad

Onion, croutons

Black Bean Salad

Onion, croutons

Black Bean Salad

Onion, croutons

Black Bean Salad

Onion, croutons

Black Bean Salad

Onion, croutons

Black Bean Salad

Onion, croutons

Black Bean Salad

Onion, croutons

Black Bean Salad

Onion, croutons

Black Bean Salad

Onion, croutons

Black Bean Salad

Onion, croutons



The Parker House Inn & Restaurant

1793 Quebec Street, Brattleboro, 244-6977

FIRST COURSE OPTIONS

Arrozado and Smoked

Salmon Trout

Red Hot Sauce, Onion, dill

Roasted Beets

Potato, pumpkin seeds, watermelon

Verment Gosh Cheese and

Caramelized Onion Tart

Kalamata olives, rosemary

Classic Escargots

Potato, garlic butter, lemon and dill

Lamb Meatballs

Potato, green chutney, onion, preserved lemon

Chicken Liver Mousse

Roast, tomato, onion

SECOND COURSE OPTIONS

Whole Roasted Trout

Green goddess, charred lemons,
mashed new potatoes

'Almost Famous' Lobster Roll

Fresh lobster, Alto's secret Maine
recipe, potatoes fries

Panko-Crusted Chicken Breast

Asparagus, Parmesan, onion,
lemon, roasted tomato, potato,
baked

Slow Roasted

Organic Salmon

Roasted potatoes, onion, strawberry
cheese, mashed Yukon Gold
potatoes

Wild Mushroom Risotto

Mushrooms, cheese, watermelon,
white balsamic reduction

Nightly specials

DESSERT OPTIONS

Daily Specials

448



APRIL 28 - MAY 1

BRATTLEBORO/OKENO VALLEY + QUECHEE



The Bobcat Café & Brewery

5 Main St., Bristol, 463-2311

Sample options: menu changes daily.

FAST COURSE OPTIONS

Warm Spaghetti Salad

Indian spice-basted tomato and cashew-kissed tomato sauce, grilled spaghetti, parmesan toasty croutons

Vermont Cheddar and Potato Pierogies

Older braised cabbage, honey mustard

French Onion Soup

Beef, cheddar, Gruyère

SECOND COURSE OPTIONS

Moosewood Tushup Photo Pie

Butternut squash puree, warm sautéed salad, art of beer, mixed olives

Vermont Venison and Chorizo Meatloaf

Garlic mashed potatoes, mustard, rosemary sauce

Smoked Tofu or Lamb "Bash MI"

Griddled freshened, spicy Pappadum, mint and cilantro chutney, pea puree, sautéed potato fries

DESSERT OPTIONS

Change daily

43



Fire & Ice Restaurant

24 Seymour St., Middlebury, 889-7166

FAST COURSE OPTIONS

French Onion Soup

Calamari

Blackened Prime Rib Strips

Fried Mozzarella Triangles

SECOND COURSE OPTIONS

Whiskey Barrel Steak

Cod Nor'wester

Three Little Pigs

Epic Burger

Cheese & Vegetable Skir Fry

DESSERT OPTIONS

Chocolate Peanut Butter Cake

White Chocolate & Raspberry Cheesecake

Vermont Mud Pie

44



51 Main at the Bridge

81 Main St., Middlebury, 889-8209

Closed Sunday and Monday

Restaurant and bar open only available Wednesday-Saturday

FAST COURSE OPTIONS

Beef Salad

Fresh, local, seasonal vegetables, house-made vinaigrette

Cheese Salad

Home-made locally sourced, shaved cheddar and cheddar cheese, house-made dressing

SECOND COURSE OPTIONS

15 State Beerhouse Burger

Five sauce local ground pork, house-made onion jam, Oak Wagon cheese, mustard, whiskey sock, bread roll

42

Brazilian Shrimp Steak

Sautéed black tiger shrimp sautéed in delicious tomo to coconut milk with just the right amount of heat, served over Brazilian rice

Southern Fish and Chips

US sustainable farm-raised catfish breaded in seasoned flour, catfish, house-made Cajun tartar sauce

EPA Mac and Cheese

Local EPA, Vermont cheddar, applewood smoked bacon, green, sage and rosemary bread crumbs

DESSERT OPTIONS

House-made Vinson

51 Menu

Our famous chef's table menu, rich with local and nearby products

WINE & SPIRITS

50 Vermont plates

Select wines or bottles

for \$18.51

43



The Lobby

7 Battery Lane, Middlebury, 889-5632

FAST COURSE OPTIONS

The Lobby Polenta Dog

All natural chili and mozzarella on local Green Pasture Meats hot dog wrapped in polenta and crispy bread, Dijon, tomato sauce

Pesto Arancini

Crispy hand-rolled pasta balls with pesto, and with mozzarella, parmesan sauce

House-made Grapes

Whiskey-soaked grapes with honey

SECOND COURSE OPTIONS

Salmon and Grilled Radishes Napoleon Salad

Delicious, buttered potatoes, house-made dressing, hand-baked egg, house-made dressing

Pesto Arancini and Cheese

Let's not forget about our breaded and fried local beef and pork in white wine, house-made, served with house-made fresh tomato, served with a drizzle of pesto

Bitter-milk Marinated Grilled Pork Loin

Garlic-Potatoes, house-made, cream, onions, cherry potatoes

DESSERT OPTIONS

Cheese, from our daily 42 croutons

44



THE LOBBY

Vermont Federal Reserve Bank



APRIL 22 - MAY 1

BRISTOL + MIDDLEBURY



FIND FOODIE
EVENTS
vermont
restaurant
week.com

11



APRIL 20-MAY 1

MIDDLEBURY + FERRISBURGH + NEW HAVEN

TELL THE
WORLD HOW
GREAT VERMONT
TASTES!



Tag your
tweets and
Instagram
pics with
#vtvrw



Like us on
Facebook and
mention tag is
your post!



Storm Café

3 Mt. St., Middlebury, VT 05753

Closed Sunday and Monday

FIRST COURSE OF THE DAY

Roasted Garlic Potato Soup

Soup du Jour

Seasonal Spring Salad

Cheese Salad

SECOND COURSE OF THE DAY

Spry 1982 Shimsels

Beef and Buttered Carpaccio

Scallops Wrapped in Bacon

THIRD COURSE OF THE DAY

Lemon Caper Salmon

Spring Risotto

Penne Carbonara

Grilled Local Beef

Vegetarian thyme daily

\$30



Tourterelle

2020 Ethan Allen Highway, New Haven, 460-4304

Closed Monday and Tuesday

FIRST COURSE OF THE DAY

Tuna toasts baked
Anchovy, anchovies, roasted pecans,
red onions, goat cheese
balsamic vinaigrette

Soup du Jour

Cognac Braised Lamb

Pan seared chicken, sautéed, garnish with
cream sauce, blueberry, parmesan
embroidery

Crisp Salmon

Beefsteak, Asparagus, mushroom,
roasted potatoes, roasted mushrooms
topped with a poached farm egg

SECOND COURSE OF THE DAY

Chicken Breast Steak
Grilled Beef Tenderloin, Egg,
sauteed mushrooms, roasted
vegetable, truffle compound butter

Local Grilled

Local caught trout, parmesan, sautéed
vegetable

Delicious Vegetarian

Potatoes, corn cake, wild mushroom,
grilled asparagus, topped with a
poached egg

DESSERT OF THE DAY

Buttermilk Cake

Caramel sauce

Seasonal Crisp

\$40



Two Brothers Tavern

88 Main Street, Middlebury, VT 05753

Menu also available downstairs at Two Brothers Lounge & Stage

FIRST COURSE OF THE DAY

Spring Potatoes

Hand cut fries, topped with cheese sauce, wild herb gravy

Chilled Three Pea Soup

English, new and snap peas, lemon cream drizzle

Asparagus Potatoes

Grilled asparagus, tomatoes, baby baby potatoes, Asparagus dressing, tortellini

SECOND COURSE OF THE DAY

Spring Vegetable Risotto

Arborio rice, wild mushrooms, asparagus, peas, Parmesan

Vermont Pork Schnitzel

Sliced pork chops, 1/2 smoked pork sausage, peas, short salad

Grilled Seafood

Roasted eggplant, pork chops, baby greens, balsamic vinaigrette

DESSERT OF THE DAY

Vermont Rabbit Cake

Cream cheese frosting

Death by Chocolate

Purple brownies, topped with chocolate
sauce, marshmallows

Lemon Basil

Panna Cotta

Strawberry sauce

\$30



Starry Night Café

871 Route 7, Ferrisburgh, VT 05753

Closed Monday and Tuesday

FIRST COURSE OF THE DAY

Vermont Cheddar Ale Soup

Bacon croutons, cheese

Grilled Asparagus Salad

Shaved fennel, roasted mushrooms, asparagus, Rhythmide Farm Grapes

Grilled Salmon

Grilled Salmon

SECOND COURSE OF THE DAY

Grilled Salmon

Grilled Salmon, Asparagus, mushrooms, Rhythmide Farm Grapes

Grilled Salmon

Grilled Salmon

Grilled Salmon

Grilled Salmon

Grilled Salmon

Grilled Salmon

Grilled Salmon

Grilled Salmon

Grilled Salmon

Grilled Salmon

Grilled Salmon

Grilled Salmon

Grilled Salmon

Grilled Salmon

Grilled Salmon

Grilled Salmon

Grilled Salmon

Grilled Salmon

Grilled Salmon

\$40





APRIL 22-MAY 1

RANDOLPH + BARRE/MONTPELIER AREA

TELL THE
WORLD HOW
GREAT VERMONT
TASTES!



Tag your
friends and
family on
pizza with
#vtrw



Like us on
Facebook and
mention tag is
your post!



14

Black Krim Tavern

21 Merchants Row, Randolph, 928-0776

Closed Sunday and Monday

FIRST COURSE OPTIONS

Robust Rosolito
Pheasant, onion, roasted carrot,
tomato, balsamic

Pork Dampings
Kielbasa, chorizo, chips, cabbage

Apple Walnut Salad
Garden sage dressing, blue cheese,
granola, toasted bread

Beef & Pear Soup
The house favorite

SECOND COURSE OPTIONS

Amber Lane Chicken
Tomato, onion reduction,
oven braised rice, roasted parsnip

Meat Trout
Black and white sauce, tomato
chop, sour cream,
crushed cabbage

Miso Peach Salmon
Rice, cashew, chili, soy

Dark Corn Biscuits
Sage cheese, baked egg, potatoes

Potatoes
Cream and butter, red, new, baby,
potato, tomato, Parmesan

THIRD COURSE OPTIONS

Espresso Potato Cotta
Chocolate, chili, garlic, cream
whipped cream

Raspberry Cake
Almond cream, lemon, cream,
balsamic reduction

Cocount Banana Mousse
Ginger, nut, olive

438



Positive Pie (Barre)

219 North Main St., Barre, 822-6081

START YOURS OPTIONS

Local Pies
Local roasted meats, caramelized and onion, local artisan cheese,
fresh apple, homemade house wine

Spring Kale Salad
Shredded kale, grape tomatoes, citrus, red onion, shaved purple cabbage,
avocado, garlic and pepper dressing, house wine

SECOND COURSE OPTIONS

Pan-Seared Scallops
Lemon, garlic, olive oil, bread crumbs, melted butter, garnish

Cheese Enchanted Pork Tenderloin
Vermont maple glaze, roasted Red Bliss potatoes,
Gold Hollow color, glazed parsnip

DESSERT OPTIONS

Lemon Blueberry Cake
White chocolate cream cheese frosting
Chocolate Cocount Shakes
Whipped cream, frosting, strawberry sauce

438



Falls General Store

7 Cox Brook Rd., Randolph 496-4081

\$10.95 BREAKFAST SPECIALS

The Omelet

Two eggs on toasted house biscuits,
Vermont cheddar, spinach, tomato,
mushrooms, cheddar sauce, choice of
bacon or housemade maple sausage

Breakfast Burrito Wrap
Two eggs scrambled with Vermont
cheddar and house fries, choice of
bacon or housemade maple sausage

\$10.95 LUNCH/DINNER SPECIALS

ROASTED

Cheese Sandwich Focaccia
House roasted pork loin with house
sauce, pickles and roasted on
housemade bread, choice of sides

TOMATOES

Fried Chicken in Tomato
With cheese sauce, lettuce, pickles
de pinto and house made, served with
rice and roasted black beans

ROASTED

**Dry Roasted Roasted
Beef Brisket**
House made gravy, red, pepper
pick cheese, lettuce, tomato, onion,
chopped onion, house of sides

FRANKFURTERS

BBQ Pulled Pork Sandwich
House fried, roasted, pulled pork
with a house, caramelized onion
and housemade house, BBQ sauce,
choice of sides

PIZZAS

Fish & Cheese
House baked, red, house fries,
cheese, tomato sauce

SAUNDERS

Alaskan Cod
Pan fried in parchment with extreme
sage sauce, caramelized onion, house,
Red Bliss potatoes, red, house fries,
choice of sides

ROASTED

All Day Eggs Benedict
Classic eggs benedict, house of
sage sauce and tomato, roasted
housemade sauce



Down Home Kitchen

100 Main St., Montpelier, 225-6063

\$30 LUNCH

Includes soup and salad, main course, dessert
and a beverage cup of Roberson Co. or Montpelier small batch
or or house made from North Branch house

ROAST

Chilled Pea Soup
Garden cheese, cream, onion, house

ROAST

Cobb Salad

MAIN COURSE OPTIONS

Fried Chicken
Potato salad, collard greens, house

Fried Catfish
Cheddar, potato, house

Baked Mac & Cheese
House of sides, a new house

PIZZAS

Frozen, Key Lime Pie



J. Morgan's Steakhouse

300 State St., Montpelier, 529-8222

FIRST COURSE OPTIONS

Beacon Sealed

Wedge Sealed

Loaded Potato Chips

Crispy, made to order chips, beans, northern's and home, cheese, blue cheese ranch

Honey Grange

Key Citrus Cakes

Fresh oranges, asparagus, asparagus

Savory Parmesan-Garlic

Rose-In Wings

Dry rubbed, finished with fresh herbs, garlic butter and Parmesan

SECOND COURSE OPTIONS

Beacon Lobster

Miso and Cheese

Velvety four cheese sauce and cottage cheese topped with the meat of a whole Maine lobster, asparagus, seared bacon and garlic butter crumble

Downtown Chicken

Parmesan and onion crusted, topped with thin peas, asparagus, mushrooms and a touch of cream, finished with herbals, butter, basil, pesto, ricotta and asparagus

Chef's Choice Filet Tips

Unique creation featuring hand-cut filets

Montreal Ribeye

Dry rubbed, topped with perfect butter and fresh asparagus

Vermont Maple-Ginger Salmon

Seared, drizzled with Vermont maple, ginger sauce

DRINKING OPTIONS

Fresh Strawberry Cake

Traditional Carrot Cake

Just like Momma used to make, just a bit bigger

Old Fashioned

Chocolate Cake

140

J. MORGAN'S



Kismet

82 State St., Montpelier, 529-4444

Closed Monday and Tuesday

For Vermont Restaurant Week, chef Crystal Maderia will offer a choice of any appetizer, entrée and dessert from the entire menu

A seasonal menu will be posted on the Kismet website soon.

140

kismet

Vermont Restaurant Week
April 22 - May 1



BARRE/MONTPELIER AREA

La Puerta Negra

44 Main St., Montpelier, 529-8175

\$20 DINNER

FIRST COURSE

Yucca Fries

Chips, chili

SECOND COURSE

Enchiladas

Chicken or beef, cheese, sauce

DRINKING

Tres Leches

Whipped cream, chocolate, coconut

\$30 DINNER

FIRST COURSE

Guaciles

SECOND COURSE

Chicken Mole

Beef, beans

DRINKING

Orange Flan

Pineapple, apricot, orange

LA PUERTA NEGRA

DRINK, DANCE, DREAM

NECI on Main

119 Main St., Montpelier, 529-8188

Closed Sunday and Monday

\$15 LUNCH

Includes soft drink and sweetener syrup

PT Farm Beef Burger

Local ground beef, La Brea's ketchup, lettuce, tomato, onion

Spring Burger

Pepper-crusted blue cheese, dressing

Grilled Vegetable Sandwich

Pecorino, lemon and herb Vermont Creamery cheese

NECI Smoked Salmon Club

House-made salmon, white toast, bacon

\$30 DINNER

FOURTH COURSE

Salmon Potsticker

Shrimp and asparagus, house-made salmon potsticker, two toast, chili, cheese, drizzle

Mediterranean Spread

Whipped feta, eggplant, pears, mushrooms, red pepper, walnut spread, grilled pita

Chicken Fries

House-made

Review: Butter Roasted Butcher

Chicken Breast

Green pea risotto, local carrots, chard, herb

Lightly Seared Arctic Char

Pan-seared arctic char, local potato, pears, roasted mustard greens, herbaceous, earthy, bearnaise

Vegetarian Option

House-made

FOURTH COURSE

Chocolate Mousse Cake

Ginger, cream, vanilla, chocolate, mint

Pear Fragrance Tartlet

Cream, fruit, ice cream, pear, vanilla, cream, vanilla

Bean Coconut Cake

Vanilla bean ice cream, coconut, cream, over milk, vanilla

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Positive Pie Tap & Grill

40 Main St., Plainfield, 946-5433

FIRST COURSE OPTIONS

Citrus Roast Turkey
Mashed cream potatoes

Potato Pancs

Beef, onion, cream, chives and

SECOND COURSE OPTIONS

Honey-Ginger Seared Scallops

Crappy house, mixed potatoes, shrimp, raspberry coulis, poached egg

Herb-Crusted Alaskan Tenderloin

Homemade herb butter, 1/2 lb. roasted carrots, seasonal vegetables

Mushroom Gnocchi

White sauce cream sauce, chive leaf egg, butter

DESSERT OPTIONS

Chai-Spiced Citrus Brûlée

Rustic Apple-Banberry Tart

Duck fat caramel, maple whipped cream

430



Prohibition Pig

229 Main St., Waterbury, 546-5120

FIRST FEATURES

Smokehouse Hot & Sour Soup, Smoked Brisket Potsticker, Thai Catfish or Deep-Fried Brussels and Beer Cheese

BEANS

Slow-Roasted, Pepper-Crusted Pork Loin

Chickadee, green beans, 10/12

It's Greek to Me

Grilled salmon, hot smoked salmon

Vegetarian Chili

Bulgur wheat, kidney beans, chipotle sauce, jalapeno cornbread

SANDWICH

Ice-Cream Sandwich

Changanyou chicken, vanilla ice cream, lemon cheesecake

Dump Cake

Half-baked chocolate and caramel cake with cinnamon cream, 10/12

Key Lime Pie

The standard. Strawberry compote

430



Maxi's Restaurant

47 N. Main St., Waterbury, 546-0410

400 ALL-DAY SPECIAL

SECONDS

Chicken and Waffles

Switchback and a Burger

Pulled Pork Sandwich

BBQ pulled pork on a bun with
Maxi's Red Hot Barbecue sauce

Maxi's

BREAKFAST • LUNCH • DINNER

The Reservoir Restaurant & Tap Room

18 Main St., Waterbury, 546-1627

FIRST COURSE OPTIONS

Chocostack Egg Roll

Chocolate sauce

Avocado Salad

Mixed vegetables, grilled chicken,
Mossfield Dairy Club Chip cheese, soft-boiled egg

SECOND COURSE OPTIONS

Striped Bass

Purple potato crust, roasted pork tenderloin, herb salad, bearnaise sauce

Steak Frites

Grilled New York strip, roasted oyster mushrooms, red wine demi-glace,
hand-cut fries

Sweet and Spicy Cauliflower

Fried rice

DESSERT OPTIONS

Tree-Lobster Doughnuts

Chocolate glaze

Strawberry-Hibiscus Tart

430



The
Reservoir



PLAINFIELD + WATERBURY



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APRIL 20-MAY 1

WATERBURY CENTER/STOWE

TELL THE
WORLD HOW
GREAT VERMONT
TASTES!



Tag your
tweets and
Instagram
pics with
#vtvrw



Like us on
Facebook and
mention us in
your post!



18

Apple Core Luncheonette & Brew

2800 Stowe Waterbury Rd., Waterbury Center, 244-8771

KID OR LUNCH

Kids eat for \$2.50 the kids' menu with adult purchase

ENTREE

Grilled Turkey Core Pasta

Turkey, Green Mountain Smoked sausage, cheese, Grilled chicken, Cold Hollow Cider Jelly and apple slices on 21 ingredients made locally, served with cedar sausage and choice of French onion or Cold Hollow Steam Cheese hard cake (gluten free and organic run options available)

DESSERT OPTIONS

Mini Apple Cheesecake

Oven-baked Cookies



The Bench

465 Mountain Rd., Stowe, 243-8306

FIRST COURSE OPTIONS

Warm Goat Cheese Baguette

Cheese, breaded chicken, dried cranberries, citrus vinaigrette

FIRE-ROASTED MOZZARELLA

Roasted grapes, balsamic reduction, rosemary

SECOND COURSE OF THE DAY

Pork Schnitzel

Herb potatoes, braised red cabbage

Yellowfin Tuna Tempura

Japanese cherry sauce, soy vinaigrette

Farfalle Pasta

Mixed potage (peas, ham), cherry tomatoes

DESSERT OPTIONS

Small Lemon-Lime Sorbet

\$30



Michael's on the Hill

4182 Waterbury Stowe Rd., Waterbury Center 244-7476

Closed Tuesday Local Night Dinners on Wednesdays and Thursdays only
not be combined with the Restaurant Week menu price
*Available with indicated wine pairing for \$94

FIRST COURSE

Vermont Creamery

Goat Cheese Biscuits with

Maple Bacon Ale

250 Case, Farm 0.5-1.5

(Windsor Valley)

SECOND COURSE

Organic Spaghetti

Shaved organic vegetables and

black walnut

THIRD COURSE

Stagg Valley Farm Porchetta

Warm potato salad and

shaved organic vegetables

"Mission Recipe" (Vermont Vineyard)

Post-Nor 20 (Grapevine France)

DESSERT

Upgrade: Dora's Spicing Dug

Pastry Maple Cakes

Bourbon-cider sauce and cream

Green Mountain Co. or Vermont Artisan Tea

selections

*Wine Order Barbecue Box \$140



MICHAEL'S

ON THE HILL

140



Charlie B's Pub & Restaurant

at Stoweflake

1794 Mountain Rd., Stowe, 243-1284

KID LUNCH

FIRST COURSE OF THE DAY

New England Clam

& Corn Chowder

Daily Vegetarian Option

Local Lettuce Salad

Cheese Salad

SECOND COURSE OF THE DAY

Turkey Club

Cheesecake, chicken, lettuce, tomato,

onions, bacon and ham/cheese

mayonnaise, served with a choice of

French fries, side salad or chips

Pesto Chicken Sandwich

Maplewood Farm fresh mozzarella

pesto, served with a choice of French

fries, side salad or chips

Build Your Own Burger

Appleburgers or vegetables

Bacon burger

KID DINNER

FIRST COURSE OF THE DAY

Switchback PEI Macaroni

Garlic, shelled grape tomatoes,

Swiss chard broth

Vermont Style Postime

Maplewood Farm cheese, milk,

beverage, chocolate, 200%

add Vermont Maple & Cheese Sauce

\$2, add-dish credit \$4

First Course Lunch Options

(see left)

SECOND COURSE OF THE DAY

New England Fish & Chips

Homemade Maple BBQ Bites

Build Your Own Burger

Apple or Swiss Burger

Grilled Salmon Cobb Salad

Wild Mushroom Risotto

Marinated Periodic Napolitano

Vermont cheese, roasted and be

peppers, wild rice, wild onion

seasoning

DESSERT OPTIONS

Fudge Brownie Sundae

LC. Scoops Flavored

Ice Cream or Sorbet





Doc Ponds

184 Mountain Rd., Stowe, VT 05601

For Vermont Restaurant Week, Doc Ponds will offer a three-plate special that includes choice of one snack, one appetizer and one sandwich or large plate from the regular menu.

120



Stowe Bowl

1519 Mountain Rd., Stowe, VT 05604

FIRST COURSE OPTIONS

Butternut Squash Salad

Roasted butternut squash, fennel, raisins, grapefruit, walnuts, balsamic-honey vinaigrette dressing

Bitterblossoms

Butch beef & rice, spicy Dijon mustard

Stowe Bowl Fries

Price at dipping sauce, curly fries, ketchup, onion rings

SECOND COURSE OPTIONS

Vermont Bean Crofters Black Bean Burger

Grilled tomatoes, spinach, carrots

Pepperoni & Sausage Flatbread

Tomato sauce, pepperoni, sweet Italian sausage, red peppers, marinara

Red Thai Pho Noodle Bowl

Rice noodles, pulled chicken, red Thai chili, cilantro, rice coconut milk, chicken broth

*May substitute tofu and vegetable broth for chicken

DESSERT OPTIONS

Hot Elderberry Turnover With Vanilla Ice Cream

Ice Cream Sandwich

Chocolate chip cookies, mint chocolate chip ice cream

Vermont Maple Ice Cheesecake

120



Idletyme Brewing Company

1818 Mountain Rd., Stowe, VT 05601

Available with beer or wine purchase at any cost

Special menu presented below combined with other options at \$10

FIRST COURSE

Homemade Buttermilk Biscuits

and

Smoked Chicken Fritters

Maple cream sauce

SECOND COURSE

Smoked Meatloaf (or Steaks)

Simple mashed potatoes, braised leeks, gravy, buttermilk onion rings

DESSERT

Double Chocolate Brownie Sundae

Smoked ice cream and whiskey caramel

120



IDLETYME

BREWING CO.

1818 MOUNTAIN RD.

Positive Pie (Hardwick)

87 S. Main St., Hardwick, VT 05748

FIRST COURSE OPTIONS

Stu's Potstichelle

Labrador Family Farm sausage, local cheese, mashed potatoes, spinach

Prosciutto Cups

Burrata, basil, roasted maple, roasted red pepper

SECOND COURSE OPTIONS

Tuscan Chicken

Grilled chicken breast, fresh mushrooms, porcetta, roasted French asparagus, roasted potatoes

Homemade Biscuits

Fresh peas, creamy lobster salad, lemon butter sauce, sausage

DESSERT OPTIONS

Chocolate Stout Cupcake

Bacon's Irish Cream frosting, whiskey caramel sauce, one of Guinness selection

Homemade Lemon Basil Granita

Raspberry sauce, toasted almonds

120



VERMONT RESTAURANT WEEK

VERMONT RESTAURANT WEEK

APRIL 22 - MAY 1

STOWE + HARDWICK



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APRIL 20 - MAY 1

ST. J + FAIRFAX + SOUTH HERO

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Fusion Grille at Maplewood Lodge

4802 Memorial Dr., St. Johnsbury, 427-3312

FIRST COURSE OPTIONS

Ala Pika

Hot roasted yellowfin trout with a touch of Housemade French Dressing (dressed to order)

Dark Chocolate Asparagus Salad
Shredded dark fig, cashew, wildflower dressed cranberry, shaved Asparagus, olive oil, asparagus spring onion, cranberry vinaigrette

Vegetable Spring Rolls
Roasted vegetable, roasted red, housemade dipping sauce

SECOND COURSE OPTIONS

Grilled Tuna/steak Beef Tenderloin
Grilled USDA, certified Angus Beef tenderloin, housemade olive, olive oil, a raw onion vegetable

Pan Roasted Atlantic Salmon
Steak-on Atlantic salmon, roasted and pepper rub, sweet Thai chili glaze

Pork Tenderloin
Marinated pork loin, apples, honey, whipped mashed potatoes, seasonal veggie

THIRD COURSE OPTIONS

Peanut Butter Chocolate Caramel Cake
Homemade Apple Crisp
Cinnamon, brown sugar swirl, New York Cheesecake



Maplewood Lodge

Maplewood Lodge • 4802 Memorial Dr. • St. Johnsbury, VT 05818

Kingdom Taproom

289 Railroad St., St. Johnsbury, 424-3344

FIRST COURSE OPTIONS

French Onion Soup or Soup Du Jour
Stuffed Tomato Blossoms on Crostini

Honey Almond Crostini
Vermont Creamery Goat Cheese
Dressed with honey, served with pickles

SECOND COURSE

Vermont Flatbread
Grains, caramelized onion, apple pie, cranberry sauce, Vermont Creamery cheddar, Minster's Sausage/steak sauce

Maple Bourbon BBQ Pulled Pork Sandwich
Brussels, choice of cake

Mixed Green Salad
Spinach, Vermont Creamery goat cheese, maple, caramelized onions, pick, dressing, mango, cherry, maple balsamic vinaigrette

DESSERT OPTIONS

Maple Walnut Cheesecake
Maple Pecan Tart
Vanilla ice cream
Everyone's Favorite
Hot Fudge Brownie Sundae



Includes one Crafted Cider or Sweetblack beer



KINGDOM TAPROOM

Erica's American Diner

411 Main St., Fairfax, 944-0234

\$\$\$ LUNCH AND DINNER MENU

Includes cup of soup, beverage and any dessert.

STARTERS

Hot Turkey Open Face Sandwich
French fries

Ham Burger
French fries

FIRST COURSE OPTIONS

Prince Edward Island Mussels
Steamed in white wine, lemon, butter and garlic, baked in shell

Veggie Spring Rolls
Sweet chili Thai dipping sauce

Mixed Green Salad
Fresh microgreens, maple, roasted pecans, Vermont Creamery goat cheese, house balsamic vinaigrette

Cheese Salad
Homemade crostini, house Caesar dressing, freshly grated parmesan

Cash Cakes
Maple whiskey dipping sauce

SECOND COURSE OF THE DAY

Soy Ginger Marinated Flank Steak
Asian style salad, sweet chili, mango, rice, ginger, soy, vegetables

Mixed Grill
House-made glazed pork and turkey, beans, and peppers, green onion, seed, Asahi potato, corn, grilled asparagus

Blue Paddle Bistro

226 Route 2, South Hero, 372-4811

Closed Tuesday, Monday and Sunday

FIRST COURSE OPTIONS

Prince Edward Island Mussels
Steamed in white wine, lemon, butter and garlic, baked in shell

Veggie Spring Rolls
Sweet chili Thai dipping sauce

Mixed Green Salad
Fresh microgreens, maple, roasted pecans, Vermont Creamery goat cheese, house balsamic vinaigrette

Cheese Salad
Homemade crostini, house Caesar dressing, freshly grated parmesan

Cash Cakes
Maple whiskey dipping sauce

SECOND COURSE OF THE DAY

Soy Ginger Marinated Flank Steak
Asian style salad, sweet chili, mango, rice, ginger, soy, vegetables

Mixed Grill
House-made glazed pork and turkey, beans, and peppers, green onion, seed, Asahi potato, corn, grilled asparagus

Lobster Bait

Chunks of lobster meat, pancetta, asparagus, grape tomatoes, shallots, lemons, light lemon butter cream

Paddle Fish & Chips
Breaded fresh paddlefish seasoned with Old Bay, lemon and butter with dill cream sauce, fried asparagus, served with housemade cole slaw, French fries

Goat Cheese Creamed Pork Tenderloin
Goat cheese melted pork loin, roasted vegetables

Vegetarian Special
Available upon request and priced as Blue Paddle for two

DESSERT

Cheese from two housemade desserts, options change daily.



BLUE PADDLE BISTRO

ERICA'S



Linda's

356 Lake Rd., St. Albans, VT 05313

\$15 LUNCH AND DINNER MENU

*Includes cup of soup,
beverage and any dessert*

BREAKFAST OPTIONS

Hot Turkey Open-face Sandwich

French fries

Hamburger

French fries

LINDA'S

One Federal Restaurant & Lounge

1 Federal St., St. Albans, 054-0030

FIRST COURSE OPTIONS

Black Angus Vermont Jalapeno Parmesan Meatballs
Homemade sauce and sour cream, crusty bread

Classic Caesar Salad

Delic creations

Beef Collar Roasted Root Salad

Mixed field of arugula, parmesan cheese, apple cider vinaigrette,
diced Granny Smith apples

SECOND COURSE OPTIONS

House-Branded O.C. Chicken

Slow roasted, not wait table, delicious, pure

Stap Poached Salmon

Decadent egg from Chef Murray, maple sauce, Thai chili, mint,
spring peas, pearl onions, soft no notho

One Federal Maple Bacon Chicken

Chef's maple syrup, caramelized onions, roasted bacon

DESSERT

Homemade Vermont Maple Pecan Pie

430

**ONE
FEDERAL**

RESTAURANT & LOUNGE

Maple City Diner

115 Burton Road, St. Albans, 054-8403

WEEKEND DINNER OPTIONS

Maple and Vanilla

Cookies 'n' Cream

SECOND COURSE OPTIONS

Maple City Burger

Bacon cheddar burger served with real Vermont maple syrup, a sweet with
hand-cut fries

Ricciotta and Gorgonzola

Vermont ricotta, gorgonzola, white truffle, maple, balsamic, balsamic

Bacon Waffle

Bacon-stuffed Belgian waffle, maple, butter

Chicken Salad Club with Hand-Cut Fries

Triple layered with mayo, lettuce, tomato, onion, bacon and cheddar cheese
on white rolls with red grapes

DESSERT

Maple Cream Pie

420



The Lighthouse Restaurant & Lounge

59 Lower Mountain View Dr., Colchester, 440-3361

430 DINNER

STARTER COURSE OPTIONS

Manila Prawn Salad

From a Edward Island prawn, tossed with tomato, olive oil, red wine and
butter, served with garlic bread

Bacon Butter Shells

Butter sautéed scallops with hollandaise and
scallions, drizzled with white wine.
Roasted with low carb bread with
potato potatoes

Pork and Shrimp Spring Rolls

Shrimp, pork, shrimp, vegetables,
beef, meat, cilantro, carrots,
spicy peanut sauce

SECOND COURSE OPTIONS

Lighthouse Grange Duck

Pan seared duck breast, blood
orange glaze, citrus butter sauce,
in wild orange chips, roasted
in spring potatoes, grilled asparagus

Maple-Glazed Pork

Grilled pork tenderloin, glazed with
maple syrup, bacon, hollandaise,
caramelized sweet potato,
hollandaise, roasted root potatoes,
grilled asparagus

Teriyaki Cucumber Salmon

Grilled Prime Island salmon with
teriyaki sauce, grilled cucumber
sauté, yamato rice, grilled asparagus

Seafood Pasta

Prime Island Island salmon,
shrimp, chicken, scallops, tomatoes,
onions, bell peppers, soft no notho,
grilled asparagus

540 DINNER

All of the above options plus dessert

DESSERT OPTIONS

Citrus Brûlée

Chocolate Raspberry Mousse

Fleur-de-lis Chocolate Tort

Chocolate Molten Cake

Raspberry Cheesecake



Vermont Federal
Restaurant & Lounge



APRIL 22 - MAY 1

ST. ALBANS + COLCHESTER



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COLCHESTER + ESSEX JUNCTION

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GREAT VERMONT
TASTES!



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pics with
#vtvrw



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mention us in
your post!



Three Brothers Pizza & Grill

875 Rensselaer Highway, Colchester, 802-466-0000

45 LUNCH

Choose two courses from the below
dinner menu, first and second course
or second course and dessert

120 DINNER

FIRST COURSE OPTIONS

Salisbury Steak

Gravy, sautéed apples, egg with
garlic, tomato and lettuce served
with potato bread, roasted potatoes
and rice and

Potatoes

Middle Eastern chopped salad with
tomato, onion, fresh parsley and
cucumber, with lemon vinaigrette

Stuffed Grape Leaves

Season of minced beef rolled into
grape leaves and baked

SECOND COURSE OPTIONS

Allison and each partner from

Chicken Shawarma

Skewer meat, chicken with lettuce,
tomato and pickled turnips, served
in a pita with garlic sauce

Falafel

Fried chickpea fritters with lettuce,
tomato and pickled turnips served in
a pita with tahini

Beef Kebabs

Marinated beef grilled with onions,
tomatoes and green peppers

DESSERT OPTIONS

Ice Cream

Flaky pastry with jam, chocolate and
vanilla, drizzled with orange syrup
and rose water

Magic Cheesecake

Creamy cheese, glazed apples, maple
caramel sauce

Chocolate Mousse

Maple whipped cream



Tavern at the Essex:

Vermont's Culinary Resort & Spa

70 Essex Way, Essex Junction, 764-5466

WINE & FOOD PAIRING

Chicken Plate

Seasoned chicken

Roastmary Pot Roast

Vermont Country Cheddar,
combed onion, herb sauce

Green Mountain Salad

Spinach, mushrooms, wild onion,
Vermont Country Cheddar, Minty
Kosher chicken, maple balsamic

Daily Souper Salad

LARGE PLATE OPTIONS

Tavern Hash

Corned beef, Swiss chard,
sweet potato, Tavern signature sauce

Shared Prime Rib

Slow roasted prime rib, arbutus,
grilled red onion, Chalk shavings,
white truffle dressing

Whiskey Burger

Angus beef, applewood smoked
bacon, lettuce, tomato, house-
made pickles, fried onions

Smoked Turkey Potpie

Smoked succotash, arbutus, tomato,
herb sauce

Healthy Hippie

Wheat berry, roasted garlic hummus,
squash, roasted red peppers, grilled
summer squash

Gluten Free Vegetarian

Lasagna
Gluten free pasta, fresh vegetables

DESSERT OPTIONS

Cookie Sundae

Warm cookies, Tavern ice cream,
chocolate drizzle

Key Lime Pie

Picky sweet, tart Key Lime filling

Tavern Ice Cream

Make fresh daily

120

Cook Academy

at the Essex Resort

70 Essex Way, Essex Junction, 764-5466

*During Restaurant Week, the Cook Academy
will flip the usual dining model by inviting
guests into the kitchen for two courses
in continental cuisine*

440 COOKING CLASS

FOUR COURSE DINNER

Wolmer Schnitzel

Pork, peppercorn sauce, chives

Harbored Spatch

Roasted brood, two smoked garlic, chive flakes

LASTING FAVORITES

Pan-Seared Steak

Wild mushrooms, duxelles

Parmesan Steak Frites

Seasonal roasted vegetables

Classic Crème Brûlée



Junction at the Essex Resort & Spa

70 Essex Way, Essex Junction, 764-5466

FOUR COURSE DINNER

Choice of Two Vermont Cheeses

Oysters on the Half Shell

Lemon, cocktail sauce, microgreens

Berkshire Pork Roast

Pokcho pepper, braised black truffle

Maine Lobster and Stone Crab Pappardelle

SECOND COURSE OPTIONS

Wild Mushroom Risotto

Truffle mushrooms, black truffle, oyster mushrooms

Twice-Roasted Lamb Rack

Pine house potatoes, cherry tomato, braised carrot

Cloppino

Shrimp, New England chowder, French onion, tomatoes, house-made pasta

Roast Chicken

Red potatoes, crisp Brussels sprouts, roasted Potatoes

DESSERT OPTIONS

Doughnuts and Cheesecake

Spice with chocolate, maple brownie cream

Pretzel Milk Panna Cotta

Mashed potatoes, parmesan cheese

140

F

JUNCTION

The Tavern



Joyce's Noodle House

3 Commercial St., Essex Junction, 554 8828

\$6.95 LUNCH SPECIAL

Lunch includes one appetizer, one entree and selected sides or dessert available until 3pm

SAMPLE FIRST COURSE OPTIONS

Egg Roll
Vegetable Roll
Crab Rangoon

SAMPLE SECOND COURSE OPTIONS

General Tso's Chicken
Sesame Chicken
Beef With Broccoli
Vegetable Chow Mein
Chicken Teriyaki
Beef Teriyaki



Toscano Café and Bistro

27 Bridge St., Richmond, 434 3018

Closed Monday. Full descriptions online

\$15 LUNCH

FIRST COURSE

Cup of Soup

Creamy potato, garlic crouton/dijon

SECOND COURSE

Grilled Fiorentina

Cheese Sandwich

Frieded Roma tomato, rub, olive

House-made Italian

Sausage Sandwich

Garminated sausage, pepper, provolone, house rub/salt

Fresh Fettuccine with

Artichoke Pesto

Chef's chery tomatoes

PAO DINNER

FIRST COURSE

Spring Green Pen &

Asparagus Soup

Mushroom Toast

Mushroom, dill, white tr, + oil, Red Wine croutons

Seared Sea Scallops

Chef's dry, + mushroom, parmesan

Truffle Green + sauté green

House: Stacked Vermont

Cheddar Ale Soup

Beef/black ale, garlic croutons

SECOND COURSE

Marinated Vegetable Salad

Mushroom Greens

Vermont Creamery cheese, fresh strawberries, strawberry balsamic vinaigrette

THIRD COURSE

Fresh Fettuccine with

Pesto Verde

Fish & Sea

Veal Short Ribs

Grilled Marinated

Lamb Chops

DESSERT

Maple Caramel Brûlée

Island House-made Ice Cream

Salted caramel



Grazers

183 Burwood St., Williston, 537 4629

FIRST COURSE OPTIONS

Japanese Bacon Rangoon

Creamy bacon, fresh dill, jalapeno, maple cream cheese, fresh fruit and served with honey lime sauce

Fried Pickles

Hand threaded and deep fried, with house-made ranch

Fried Brussels Sprouts

Unbreaded, with maple bacon and garlic sauce

SECOND COURSE OPTIONS

Stonewood Farms

Turkey Burger

Chef's: cranberry chutney, baby spinach, garlic sauce, and onion, Swiss V Mayo Cheese, soft unbaked cheddar

Green Mountain Burger

Natural Vermont grass fed beef, Mother's Creamery cheddar cheese, maple glazed bacon, arbutus, pickled red onion, tomato and garlic sauce

The Gracere

Natural Vermont grass fed beef, lettuce, tomato, and onion, local cheddar, Gracere's secret sauce

Beef Burger

Local grass fed beef, arbutus, pickled red onion, tomato, garlic sauce

DESSERT OPTIONS

Orzo Milkshake

Spiced Caramel Milkshake

43



The Kitchen Table Bistro

1840 W Main St., Richmond, 434 3444

Menu changes daily based on seasonal products. Below are a few choices from last year's Vermont Restaurant Week menu. Closed Sunday and Monday

The menu below is a sample

SMALL PLATE OPTIONS

English Pea Purée Cotta

Hot sauce of choice, tiny garnish

Chicken Liver Pint

Potatoes, house roasted, grilled bread

Crispy Potato Cake

Braised carrot, ramp, glitchezo pasta, Parmesan

House Pasta

Pasta, ramp, mint, Parmesan, both

Cider Braised Maine Muscles

Grilled bacon, Red Wine brand, butter, sauce

Vermont Steak Tartare

Goaty potatoes, roasted garlic, tiny Half Past Farm cheese

CLASSIC FAVORITE OPTIONS

Toasted Panko Mussels

Roasted mushrooms, maple, garlic, Redstone Farm squash, ricotta

Grilled Breast of Chicken

Potato purée, house-made, pickled ramps

Mustard Grilled All Day

Roasted Pork Shoulder

Creamy polenta, olive oil, cabbage

Seared Salmon

Grilled ramp pasta, chard, lemon, caper, parsley

Grilled LaPlante Farm

Butcher Steak

Potato, grilled onion, turnip, sauce

SWIFT FAVORITE OPTIONS

Afternoon Chocolate Pudding

Vanilla cream, salted chocolate, cream cheese

Open Face Chocolate

Co' on Sundae

Grilled almonds, vanilla cream, saffron

44



Vermont Restaurant Week

2019-2020



APRIL 22-MAY 1

ESSEX JUNCTION + WILLISTON + RICHMOND



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23



APRIL 20-MAY 1

SHELburne + SOUTH BURLINGTON

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TASTES!



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The Bearded Frog

2247 Stearns Rd., Stearns, 955 6977

FIRST COURSE OPTIONS

Twice-Baked Beef Skins

Chex, onions, tartar sauce and beef topping
apple chutney garnish, mixed nut topping

Seamless Salmon Cake

Mustard sauce, artichoke

Cocoa Chili Rubbed Pork Belly

Grilled blackberry dipping sauce, jalapeno lime avocado puree

SECOND COURSE OPTIONS

Vegan Thai Green Curry Bowl

Flavored sweet, steamed basmati, quinoa, grilled pineapple,
coconut green curry broth, organic pasta

Cordons and Black Pepper Grilled Bison Filet Steak
Steakhouse caramel lamb, mushroom barley risotto, house citrus demi glace

Seared Alligator Tenderloin

Fed lean paste, seared link, Cajun remoulade

DESSERT OPTIONS

Housemade Green Tea Yogurt Parfait

Homemade nut granola, dried fruit

Housemade Coconut Ice Cream

Dark chocolate black garlic doughnut

Glove Tempura Bonito

Blackberry hard cider

\$40



The Bagel Place

1164 Wilbur Rd., South Burlington, 955 2668

47 BREAKFAST

Ham, Egg & Cheddar

Vermont State's 6 Cheese Ham

Steakhouse Farm 3-year-old cheddar, fresh cracked egg,
kale spinach, tomato, onion, served on choice of kugel or roll,
with Vermont's Greenhouse Sauce

\$10 LUNCH

Daily Sandwich Special

Served on choice of bagel or roll with soup and a side.
Sandwiches may include North Country Smokehouse smoked turkey,
Griffin Valley Cheese pork or cheddar
cheese, mushrooms, lettuce, tomato and onion.



Guild Tavern

2693 Wilbur Rd., South Burlington, 955 1207

FIRST COURSE OPTIONS

Littleneck Clam Ceviche

Calabrese chili watermelon radish

Sweet Potato Fritters

Teriyaki and pickled citrus dressing

SECOND COURSE OPTIONS

Wood Grilled Steak

Red hot roasted vegetables, charred mushrooms

Nitty Gritty Corn Cake

Spring and summer vegetables, hot honey, Trilobite Hot Pickle Sauce

DESSERT OPTIONS

Sealed Caramel Chocolate Mousse

Dark chocolate raspberry cream

\$30



The Windjammer Restaurant

2054 Wilbur Rd., South Burlington, 955 4823

FIRST COURSE OPTIONS

Joan's Lump Crab Cake

Crab cake, pepper sauce,
pickled onions

Bruschetta

Housemade Tomato Greenery
garlic, tomatoes, onions on
grilled crostini, served tomato
compote, balsamic, or dill sauce

Bacon-Wrapped Beef

Tenderloin

Tender portion of flat tenderloin
wrapped in bacon and served with
herb butter, mushrooms, peppercorn
crust, and

SECOND COURSE OPTIONS

Beefsteak and Potatoes

Includes salad bar

Pasta Chicken

Pasta, chicken, tomato sauce, and
herbs, served with garlic bread

Pork Chops

Pork chops, mashed potatoes,
tomato sauce, and herbs

Pork Tenderloin

Tenderloin, mashed potatoes,
tomato sauce, and herbs

Pork Chops

Pork chops, mashed potatoes,
tomato sauce, and herbs

Cajun New York Strip

Top choice certified Angus New York
strip steak, hand-cut and seasoned
with Cajun spices, finished with
garlic wine demi-glace

Vermont Basil Oil

VT Fresh Basil Oil, chicken and flat
potatoes, served with a house-made
sauce, and potatoes and bread
served with house-made
tomato sauce

Irish Soda Bread

Irish Soda Bread

Key Lime Pie

Guatemalan chocolate cream

Housemade Ice Cream

Maple honey, condensed milk

\$40



Pauline's Café

1034 Shelburne Rd., North Burlington, 802 361

9:15 WEEKEND BRUNCH

Any Egg Dish and a Mimosas

9:15 WEEKDAY LUNCH

Soup, Choice of Half Sandwich and Dessert

\$20 DINERS

Three small plates or two small plates plus choice of two wine beverages or appetizer

SMALL PLATE OPTIONS

Spiced duck and champagne daily

Oysters

Clams in Chorizo Broth
Seared Meats and Prosciutto
House Meatballs in Bolognese

Pan Fried Local Fish
Grasshopper Carbonara

Shrimp Risotto
Tomato & Ash Toast
Chicken Liver Mousse
Escabeche

Local Harvest Ham
and Fiddleneck

DESSERT OPTIONS

Tiramisu

Trappist Pudding
Chambord Chocolate Tru*
Green Tea Cheese Crêche
Lemon Che* on Cake



Our House Bistro

36 Main St., Winooski, 857 8894

Please note: Wine and beer not available during weekend brunch

9:15 LUNCH

Petite Spinach &
Strawberry Salad

Goat cheese, candied pecans,
and onion and maple balsamic
vinegar dressing

Restaurant Week

Mac & Cheese Trio

Potatoes mac and cheese, kale
chicken mac and cheese, peanut
butter and jelly mac and cheese

\$20 DINERS

PLATE COURSE OPTIONS

Poached Pork Potsteme
Spinach Artichoke Dip
With Grilled Bread

SECOND COURSE OPTIONS

Restaurant Week
Mac & Cheese Trio
Potatoes mac and cheese,
kale chicken mac and cheese,
peanut butter and jelly mac
and cheese

Cook Cake and Spring
Green Risotto

With maple balsamic dressed
baby field greens and a side of
lemon dill sauce

Duck, Duck, Goose Burger
Ground duck breast, south side
potatoes, ramp and up duck
appetizer house beer served with
fries and homemade ketchup

DESSERT OPTIONS

Potato Strawberry
Bûche de Noël

Half Size Deep Fried PB&J
Marshmallow Ice Cream



TWENTY COMFORT FOODS



Misery Loves Co.

40 Main St., Winooski, 857 8888

Lunch Monday through Friday dinner Tuesday through Saturday

9:15 LUNCH

Sandwich With Soup or Salad
From the daily lunch menu

9:40 DINERS

Sample menu — dishes will vary
and change daily

PLATE COURSE LAR

Beef Tenderloin
Ramp reduction

Hallibut Grate

Butterflied, seared cheeks, grapes

Agrod Bone Beef

Brown cheese, seared lettuce

SECOND COURSE VEGETABLE

Maitake Mushroom

Maple lemon, parmesan, pine nuts

Spring Dug Parsnip

Ramp minestrone, smoked yogurt

Salisbury

King trumpet mushrooms,
caramelized onions

THIRD COURSE FISH/POULTRY

Tagliatelle
Mushroom sprouts,
smoked oyster

Lobster

Roast, pan-fried, butter sauce

Quail

Roast vegetable, roasted onion



Mule Bar

39 Main St., Winooski, 246-2020

PLATE COURSE

Crispy Pork Belly and Kale Caesar
Apple cheese

BARBECUE COURSE

Shepherd's Handpie
Hot Pimento Jelly

DESSERT

Red Hot Bread Pudding
Strawberry crumble, chocolate sauce

9:30



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28

Blue Cat Steak & Wine Bar

1 Laroux Lane, Burlington, 513-8639

FIRST COURSE OFFERS

Tomato Risotto

Delicious of Parmesan

Basta

Smoked blue cheese, watermelon,
white truffle oil, balsamic reduction

Cheese Salad

Cherry dressing with
white anchovies

SECOND COURSE OFFERS

Risotto

Smoked mussels,
biky squash, goat cheese, olive oil,
balsamic reduction

Flatiron Steak

Steakhouse style, dry brined
potatoes, balsamic reduction,
grilled asparagus

Rock of Lamb

1/2 rack, stuffed mashed potatoes,
raspberry rosemary demi glace

Chicken Thigh Cassini

Smoked maple glaze, roasted sweet
potato, grilled asparagus

DESSERT OFFERS

Chocolate Lava Cake

Blueberry Pie

Vanilla ice cream

Apple Turnovers

Cinnamon is topped cream,
caramelized nuts

Vermont Cheese

Choice of two cheeses, apples,
fig preserves

140

Blue Cat

Church & Main

1949 Church St., Burlington, 513-334-0000

Shared Menus

FIRST COURSE OFFERS

Steak of Portobello

Oven roasted portobello
mushrooms filled with baby squash
and mushrooms, drizzle, roasted
Arroz-chicken

Blue Cheese Biscotti Croquette

Ricotta and blue cheese baby
croquette, lightly breaded and fried,
dressed with strawberry sauce

Steak Boudade

Roasted tomato and squash
filled with cheese string
Yellow Chile potatoes

SECOND COURSE OFFERS

Ahi Tuna Tartare Taco

Fresh Ahi Tuna tartare on a flour
tortilla, spicy pico de gallo

White Anchovy Caesar Salad

Cheese-Salad
Pine nuts, red bell pepper, onion and
celery tossed in house extra virgin
olive oil dressing over local chicken

THIRD COURSE OFFERS

63-Degree Egg

Pasta Carbonara

All done to perfection, brown, brown
meat topped with a 63-degree egg,
light white sauce, cream sauce,
herb butter

Deconstructed Beef

Wellington

Grilled cheese flat medallion made
a buttery pie, potato, egg, cream
mushrooms, ricotta, garlic, parmesan
pasta, local green, baby baby carrots

Salmon and Flounder Poise

Roasted vegetable, salmon and
flounder baby asparagus,
roasted beet parmesan,
pasta, local blue

Former Market

Vegetable Gnocchi

Thyme, garlic, fresh spring
potatoes, light herb oil
tomato cream sauce

DESSERT OFFERS

House-made Ice Cream
or Sorbet

140

CHURCH & MAIN
RESTAURANT

Bluebird Barbecue

217 Riverside Ave., Burlington, 448-3072

430 BARBECUE FOR TWO

Served family style for two guests to share
dishes up alongside five of your favorite scratch sides

PICK THREE MEATS

15 Bone Brisket, Pulled Pork, Smoked Turkey,
Memphis Style Ribs, Smoked Chicken, Seared Salmon

FIVE FOUR SIDES

Stand Cut Fries, Cole Slaw, BBQ Pickles,
Smashed Potatoes, Mac & Cheese,
Green Bean Herbs, "Fat Tire" Tost, Pot Beans

Open all available for internet Monday through Thursday
4:30 P.m. - 10:00 P.m. every day

Bluebird BARBECUE

Citizen Cider

212 Pine St., Suite 114, Burlington, 448-3278

415 ALLDAY MENU

Includes one glass of 16 oz. cider (\$12 without cider)

FIRST COURSE OFFERS

Selected starters from taproom menu

SECOND COURSE OFFERS

Korean Short Ribs

Served over Asian rice with choice of fruit or garnish

Pulled Pork Tacos

Served over rice, pico de gallo, avocado, cheese

Kale Salad

Roasted chicken, avocado, quinoa, local honey, and more vinegars

Deconstructed BLT

Fresh baked tomato slices over bacon, potato, served with fresh basil

Fatty Mch

Local beef patty on a grilled bun, caramelized onion, Swiss cheese



El Cortijo Taqueria y Cantina

180 South St., Burlington, 805 3683

FIRST COURSE OPTIONS

Panadillo y Chorizo
Black Bean Hummus

SECOND COURSE

Das Tacos Plate*
 Two tacos (choice of 8 bags) made with house-made corn tortilla, cheese, cream, choice of two sides

**Special items may vary based on changes*

\$20



The Gryphon

320 Main St., Burlington, 486 3669

\$18 BRUNCH SPECIAL

Served on Sunday from 11 am-3 pm

LEGENDARY OPTIONS

Tenderloin Eggs Benedict
 English muffin, two poached Shadow Green Farm eggs, hollandaise sauce, house hash or mushrooms

Fried Green Tomato Benedict
 Buttermilk bun, two poached Shadow Green Farm eggs, house hash, fried green tomato, house hollandaise sauce, house hash or mushrooms

California Eggs Benedict
 English muffin, two poached Shadow Green Farm eggs, tomato, house hash, avocado, mushrooms, orange hollandaise sauce, house hash or mushrooms

Huevos Rancheros
Eggs Benedict
 Corn tortilla two poached Shadow Green Farm eggs, black beans, hollandaise sauce, green tomato salsa, guacamole, sour cream

SOUP & SALAD OPTIONS

Heady Mary Minestrone
Belgian French 75

\$30 DINNER

FIRST COURSE OPTIONS

Grilled Asparagus
With Curry Dip

Kaleitos and Mexican Salad
 Five crostini, pesto, balsamic vinaigrette

SECOND COURSE OPTIONS

Roasted Lamb Rack
 Balsamic pork loin and vegetables, gouda, rosemary jus

Pan-Seared Bass
 Green peas, asparagus, potatoes

DESSERT

Strawberry Shortcake



The Farmhouse Tap & Grill

310 South St., Burlington, 805 6818

FIRST COURSE OPTIONS

Stalk Lettuce Salad
 Yogurt dressing, pickled onions, cucumbers, house made tomatoes

Poached Farm Egg

Asparagus, pea shoots, house made tomato

SECOND COURSE OPTIONS

Gargantuan Pasta

Pasta, vegetables, squash, Doc's Lager tomato, house herb butter

Vermont Heritage Gouda Pork Schnitzel

Beer-braised, house made apple salad

LaPette Silver Angus Farm Beef Burger

Potatoes, cheese, house sauce, house made sauce, asparagus

DRINKS

Choose from the daily menu

\$30



Halvorson's Upstreet Café

38 Church St., Burlington, 805 6279

\$20 ALL-DAY MENU

Includes two courses plus choice of local craft beer or dessert

FIRST COURSE OPTIONS

Soup of the Day

Small House Salad

Mixed greens, carrots, tomatoes, red onions, cucumber

Small Caesar

Tomatoes, garlic crostini, house-made Caesar dressing, Parmesan

SECOND COURSE OPTIONS

Four Cheese Baked Macaroni and Cheese

Burger

Choice of topping and cheese

House-made Salmon Burger

With house-cured pickles



Lucky Next Door

163 Cherry St., Burlington, 304-2221

95 BREAKFAST AND LUNCH

Lucky Next Door Burrito

Homemade spicy four tortilla,
Southwestern Texan cheddar cheese,
black or pinto beans, avocado cream,
pico de gallo, a hint of smoky chili sauce,
roasted pork shoulder, tomato & onion,
steamed potatoes or cheddar kale

Lucky next door

New Moon Café

150 Cherry St., Burlington, 304-1104

Closed three days

\$10 LUNCH

*Standard w/ salad and chocolate or vanilla mini cupcake
add an organic fountain beverage and chips for \$2
(beigns and pickles free options available)*

UNWINDING

Coconut Cream Cheesecake

Organic cucumber cream cheese, Tropicana, mandarin, soft-serve ice cream,
crushed black pepper cookie, on New Moon Green

The Rachel

Poached turbot, Boston dressing, ribbons slow-braised beets, on homemade rice

Middle East

Mediterranean dressing, eggplant, tomatoes, cucumbers, on sourdough bread

BAKED

California Kale

Kale, kale, quinoa, feta, almond dressing, balsamic, raspberry vinaigrette

Spinach Bites

Kale, quinoa, kale, almond dressing, feta cheese, balsamic vinaigrette

Spring in Your Step

Asparagus, avocado, almond dressing, tomatoes, red onion, olive oil, balsamic vinaigrette

NEW MOON

Pascolo Ristorante

63 Church St., Burlington, 487-1613

FAST COURSE OF CHICKEN

Insalata di Carciofi

Fried artichokes, shaved fennel, chili pepper, blood orange

La salata di Tiramisu

Tiramisu, white bean, red onion, celery

RECOMMENDED COURSE OF FISH

Mushroom Ricotta Triangoli

Cheese, mushrooms

Aglio e olio con Brodo

Boiled and pork, artichokes in broth withaglio

Wood Fired Supper Pasta Pizza

House tomato sauce, mushrooms, artichokes, balsamic cheese

BARBECUE

Olive Oil Cake

Vanilla, eggplant, blood orange, greens

\$30



PASCOLO
RISTORANTE



Pingala Café & Eatery

1 Mill St., Suite 208, Burlington, 304-0112

\$10 BRUNCH MENU

Brunch only available weekends 8 am - 2 pm

Brunch Nachos

Organic corn chips, homemade cheddar cheese,
sweet potato, tomatillo salsa, dairy-free cheddar, dried tomatoes,
fresh cilantro, avocado, cashew sour cream
(fruit and gluten free)

\$12 LUNCH MENU

Pao Dip

Toasted French bread, Korean BBQ sauce,
pao cheese, green onion, garlic sauce,
served with potato, mushroom broth,
side salad and sticky pickles



Pizza Barrio

303 N. Woodstock Ave., Burlington, 540 8278

Dinner served Tuesday through Saturday

FIRST COURSE OPTIONS

Essex Marinade With Potatoes

Eggplant Caponata With Potatoes

SECOND COURSE OPTIONS

Chop Steak Special

Tomatoes, cucumbers, avocado, garden, North Country Swiss cheese sauce, cheddar-dill-potatoes, and onion, onion, Vermont Creamery soft cheese, buttered dressing

Pizza Special

Wild mushrooms, tomato sauce, and hot mushrooms, options of German ham

DESSERT OPTIONS

Homemade Ice Cream Cake or Signature Barrio Tart

430



Revolution Kitchen

8 Center St., Burlington, 540 8087

Closed Sunday and Monday

FIRST COURSE OPTIONS

Salmon Maki

Grilled salmon skewers in a ginger-chile marinade, soft-shell crabs

Nachos

Guacamole filled tomatoes, Cakes like a house, cheddar cheese, salsa fresca

Aperogates and

Fingerling Potato Salad

Roasted asperogates and roasted potatoes on a bed of wild baby arugula with parmesan, work some balance vinaigrette

SECOND COURSE OPTIONS

Black Bean and

Roast Potato Barilla

Yellow curry sauce

Mayan Salmon Tacos

Chips and grilled salmon, avocado tomato sauce, pickled cabbage dill, black beans, brown rice, salsa fresca

Bangkok Curry

Homemade Crusted Tofu

Japanese style, sweetener, soy sauce, more peas, peppers, spicy ginger, curry sauce, brown jasmine rice



430

Pizzeria Verità

184 St. Paul St., Burlington, 440 4644

ENTRÉE OPTIONS

Mediterranean Olive

Supperata

Coppa

Mari-nated Antipasto

Pied di Latta

DESSERT OPTIONS

Stella

Local produce, red wine vinaigrette

Colarata

Roasted beets, arugula, balsamic vinegar, citrus dressing

FOOD OF THE MOM

Margherita

Tomatoe, fior di latte, fresh basil, mozzarella, extra virgin olive oil

Capricorn

Cheese tomatoes, artichokes, balsamic olive oil, fior di latte, pizza sauce

Meat

Cheese, fresh basil, fior di latte, fresh mozzarella, extra virgin olive oil, fresh basil, Parmigiano

Diavola

Spicy sausage, provolone, crushed chili, fior di latte, extra virgin olive oil, fresh basil, Parmigiano

DESSERT OPTIONS

Panna Cotta

Flavored honeycomb

430



Ri Rá Irish Pub

153 Church St., Burlington, 540 4408

FIRST COURSE OPTIONS

Roast Vegetable Salad

Roasted beets, parsnips, hot balsamic vinegar, arugula, extra virgin olive oil

Rabbit Terrine

Apple, mushrooms, cream, wild mushrooms

SECOND COURSE OPTIONS

Stuffed Chicken

Cherry, wild rice, sage, butter, fresh basil, extra virgin olive oil, parmesan

Roasted Potatoes

Wild mushrooms, fresh sage, brown butter

Pan Seared Cod

Brown butter, potatoes, extra virgin olive oil

DESSERT OPTIONS

Sweet Pea Cake

Vanilla, pot de crème, almond honey, vanilla

Reilly's Chocolate Mousse

Vanilla, chocolate, cream, extra virgin olive oil

430



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APRIL 20-MAY 1

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TASTES!



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#vtrw



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Facebook and
mention us in
your post!



34

The Scuffer Steak & Ale House

141 Church St., Burlington, 804-540-1401

FIRST COURSE OF THE DAY

From Father Whipped Asparagus

Steamed with fond cheese, olive oil and

Cherry Pepper Roastbeef

Roast cherry pepper roastbeef with Maple mustard. Potatoes, cheese sauce, wrapped in apple wood smoked bacon and fresh bread

Musicals

Cocoon at night, drive at night, roasted red peppers, white cheese

SECOND COURSE OF THE DAY

New York Strip

Eight ounce New York strip steak, fresh herb whipped cream butter, grilled asparagus, sautéed mashed potatoes

Citrus Teriyaki Salmon

Slow roasted salmon with citrus and fresh tomato, roasted asparagus, rice

Roasted Chicken Breast

Golden roasted chicken breast, herb butter, roasted asparagus

Mediterranean Seafood

Roast sea bass, roasted red pepper, artichoke, potatoes, roasted asparagus, roasted potatoes

DESSERT OPTIONS

Tiramisu or Lemon Pudding

430

The Scuffer

STEAK & ALE HOUSE

Sherpa Kitchen

111 College St., Burlington, 804-540-0400

Full descriptions available online

\$6.99 LUNCH

FIRST COURSE OF THE DAY

Homemade Lemonade, Honeydew Spiced Iced Tea, Mango Lassi, Nepali Chai

FIRST COURSE OF THE DAY

Shall, Aloe Chop, Pakora, Samosa

SECOND COURSE OF THE DAY

All courses served with rice and papadum (except chicken wings)

Morss, Chicken Beng, Chicken Tikka Masala, Lamb Bindi, Saag Paneer, Chana Masala

\$20 DINNER

FIRST COURSE OF THE DAY

Beet Salad

Beet Salad (Bibb lettuce, saag, fresh cheese, spinach, roasted with garlic and ginger and lemon juice)

SECOND COURSE OF THE DAY

Open Lamb Momo

Fresh steamed lamb momo with Himalayan spices, garlic and ginger, wrapped in homemade flour dough with a side of tomato sauce

Lamb Sekura With

Vegetable Fried Rice

Lamb shank marinated overnight in garlic, ginger, paprika and spices, served with fried rice, with a side of fresh rice

Nepali Thali Platter

Traditional Nepali thali rice dish, choice of chicken, vegetable or lamb curry, served with papadum

DESSERT

Chiken Jamsun

Traditional Nepali dessert — home made rice with chocolate chips and sugar syrup, served over yogurt

Sherpa
Kitchen

Shanty on the Shore

181 Battery St., Burlington, 804-622-0000

FIRST COURSE OF THE DAY

Musicals

From Father Whipped Asparagus

Rhode Island Calamari

Rhode Island calamari, lightly breaded, served with a side of house-made garlic butter, lemon and olive oil

Be' ale Shrimp

Hand breaded, fried and tossed in our house-made sauce

SECOND COURSE OF THE DAY

Our Famous Fish and Chips

Choice of cod or haddock or salmon

Shrimp Scampi

Fresh sea scallops, shrimp in butter, garlic, lemon, white wine, served with linguine (any other pasta upon request)

Chicken Paragiana

Tender chicken, breaded and topped with mozzarella sauce and a side of house-made sauce

SHAWARMA OPTIONS

Shanty Pie

Shanty Pie: choose from any of our delicious meat and vegetable pies

Key Lime Pie

A classic dessert

Chocoban

Berry cake

430



The Skinny Pancake

80 Lake St., Burlington, 804-518-9189

FIRST COURSE OF THE DAY

Empanadas

Choice of Vermont Farm Chicken, Beef, Pork, or Turkey, served with a side of house-made sauce, potatoes, and house-made bread

SECOND COURSE OF THE DAY

Vegetable Gyoza

Vermont-raised pork, Maplewood Farm pork, buttered soy sauce, tomatoes, mushrooms, onions, and garlic

New Vegetable Gyoza

Choice of Vermont-raised pork, Maplewood Farm pork, buttered soy sauce, tomatoes, mushrooms, onions, and garlic

DESSERT

Maple Bourbon Blackberry "Cobbler"

Vermont-raised pork, Maplewood Farm pork, buttered soy sauce, tomatoes, mushrooms, onions, and garlic

430



Sotto Enoteca

190 St. Paul St., Burlington, 854-8282

Closed Sunday and Monday

FIRST COURSE OPTIONS

Olive

Garum-based salsa

Carciofi

Grilled Roman artichokes

Insalata

Mixed organic greens, shaved fennel, rich balsamic vinaigrette

SECOND COURSE OPTIONS

Goatsteak Tartareto

Handmade duck rib, walnuts, porcini, 4 ounces goatsteak, 2 ounces Pickles

Goatcheese-san Francisco

Poached cherry tomato sauce, pepperonata, arugula, ricotta salata

Brusato

Brussel sprouts, nutmeg, short ribs, red-wine reduction, try, oil, rock-crystal pepper

SOUP OPTIONS

Pumpkin Grits

Strawberry ricotta sauce

431



Thai Dishes

261 Church St., Burlington, 448-2215

Closed Monday

FIRST COURSE OPTIONS

Shrimp and Vegetable Tempura

Shrimp, broccoli and onion lightly battered with panko, homemade tempura sauce

Chicken Skew

Lately battered and fried, served with house-made Sriracha

Fresh Rolls

Tofu, lettuce, carrots, bean sprouts, rice noodles and meat wrapped in rice paper and served with sweet chili-sauce sauce

SECOND COURSE OPTIONS

Crispy Tuna Salad

Deep-fried tuna, green apple, mango, wakame, cauliflower, cashews, spicy house dressing

Beef Salad

Marinated beef, greens, cucumber, tomatoes, wakame, chili sauce, served with a powder, spicy house dressing

House Salad

Lettuce, mushroom, tomatoes, cucumber, red onions, carrots, peanut sauce, hand-rolled rice rolls

THIRD COURSE OPTIONS

Amazing Seafood

Shrimp, squid, scallop, oysters, onion, bell peppers and asparagus stir-fried with the special chef's sauce

Mango Red Curry

Tofu, fresh mango, onion, peas, asparagus and bell peppers, cashews, steamed rice

Spicy Duck Basil Chow Mein

Deep-fried half of bean-curd roll stir-fried with chili garlic, bell peppers, onion, chow mein noodles

DESSERT OPTIONS

Coconut Ice Cream With Fresh Mango Chunks

Choice of Hot Thai Tea or Cold

432



Sweetwaters

120 Church St., Burlington, 854-3606

\$12.95 LUNCH

New England Crab Roll

Homemade crab-meat salad, celery and onion, light mayonnaise, tossed New England roll, craggy bread

Cheer Grilled Beyond Burger

Fresh ground Beyond beef burger, Blue Lodge Farms house-made hot cheese, ketchup, cheese, maple balsamic, caramelized onions, applewood-smoked, craggy bread

\$30 DINNER

FIRST COURSE OPTIONS

Grilled Asparagus

Goat Cheese Salad

Cheer-grilled asparagus, arugula, house-made goat cheese, maple balsamic vinaigrette, tart apple, Vermont Creamery cheese

Pepper Jack Jalapeno

Spring Roll

Cheer-pepper jack cheese, no-fried pork pork, 4 ounce wonton wrapper, shredded carrots, chipotle sauce

Pulled Pork Sliders

Slow-cooked Vermont pork shoulder, tangy barbecue sauce, creamy coleslaw, toasted roll

SEATING: DINNER OPTIONS

Wild Mushroom Pot Pie

Assorted wild mushrooms, Yukon gold potatoes, wild-rice hash, roasted pork, sautéed potato mushrooms, Madira gravy, pea purée, carrot

Sweetwaters Hot Steak

Cheer-grilled steak, steak Vermont River Grubbers baked black beans, Colinet pepper jack cheese, steamed green beans

Braised Atlantic Salmon

Maple-paprika fillet of Atlantic salmon, arugula, potato, whipped Yukon gold potatoes, steamed green beans, 4-ounce butter sauce

DESSERT OPTIONS

Coconut Carrot Cake

Homemade spiced coconut-carrot cake, Green Mountain Farms cream cheese frosting

Maple Cheese Brûlée

Homemade coconut, Creamery Farms maple syrup, vanilla bean, espresso maple



Trattoria Delia

151 St. Paul St., Burlington, 444-2282

FIRST COURSE OPTIONS

Derrina

Try a dark liver pie, porked radish, whole green-washed, wood-grilled garlic crostini

Asparagus

Wood-fired asparagus, 61-degree, 10-ounce, try a vinaigrette

Burrata

Braised local burrata, smoked provolone, black pepper, extra virgin olive oil

SECOND COURSE OPTIONS

Amatriciana

Roasted half duck, try, oil, root vegetables, porcini mushrooms

Tagliatelle

House-made ribbon of pasta, porcini mushrooms, cream, Green Palace

Salmon

Wood-fired organic salmon, olive-vinegar, mushroom, radish

SOUP OPTIONS

Pumpkin Grits

Maple-balsamic sauce

Gelato

Homemade with Vermont milk and eggs

Formaggio

Vermont Creamery Cream, red onion, more cheddar, toasted bread

440



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